This document is to be used in conjunction with the original manufacturer's manual.
The symbols correspond with the numbered drawings of the original manual.

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Introduction

The User Manual contains useful information for the user on how to work correctly and in complete safety, and is designed to make it easier to use the machine (called «machine» or «appliance» below).

What follows is in no case intended to be a long list of warnings and constraints, but rather a series of instructions meant to improve the service provided by the machine in every respect, and particularly to avoid a series of injuries or damage to equipment that might result from inappropriate procedures for use and management.

It is essential that all the people responsible for transporting, installing, commissioning, using, maintaining, repairing or dismantling the machine should consult this manual and read it carefully before proceeding with the various operations, in order to avoid any incorrect or inappropriate handling that might be result in damage to the machine or put people's safety at risk.

It is just as important that the Manual should always be available to the operator and it should be kept carefully where the machine is used ready for easy and immediate consultation in case of any doubt, or in any case, whenever the need arises.

If after reading the Manual, there are still any doubts concerning how to use the machine, please do not hesitate to contact the Manufacturer or approved After Sales Service provider, who is constantly available to ensure quick and careful service for improved machine operation and optimum efficiency.

Note that the safety, hygiene and environmental protection standards currently applicable in the country where the machine is installed must always be applied during all phases of machine operation. Consequently it is the user's responsibility to ensure that the machine is operated and used solely under the optimum safety conditions laid down for people, animals and property.

Introduction

1.1 DESCRIPTION

The Mini Green provides the fresh cut in the kitchen, for shredding, slicing and grating (for the preparation of raw and cooked vegetables, fruits and cheeses).

- Thanks to its adapted rotation speed, a quality cut is obtained every time.
- Always ready and compact, it provides a rapid and economical solution for the preparation of fresh food for catering.

Mini Green features :

1) The motor base

A Feet
B Casing
C Body
D Drive spindle
E Start - stop buttons
On button (green) marked ON
Off button (red) marked OFF

2) The fresh cut equipment

F Feed hopper assembly
G Feed arm
H Small feed hopper
I Pusher
J Large hopper
K 4 basic discs
L Ejector

Installation

2.1 DIMENSIONS - WEIGHT (for information only)

- Gross weight when packaged: 13 kg/ Net weight 12 kg
- Dimensions of packaging in mm :
  L : 410 l : 260 h : 440
- Dimensions of Mini Green :

2.2 LOCATION AND LAYOUT

- The Mini Green is to be fitted on a table of between 700 and 900 mm in height. Its 4 feet ensure perfect stability.
- Fitted on a table, it can take a standard receiving bowl of maximum height of 175 mm. If the bowl is higher than this, place the machine on the edge of the table to discharge the products above the receiving bowl.
- Account has been taken of ergonomical factors to allow the Mini Green to be used in any position, to suit the conditions imposed by the installation.
- Reception of the vegetables :

A On the left C In front
B On the right D At the back

2.3 ELECTRICAL CONNECTION

ATTENTION !!

Connection to the electrical power supply must be done according to proper professional practice by a qualified and authorised person (see current standards and legislation in the country of installation).

If an adapter is used on the socket, a check must be made that the electrical characteristics of this adapter are not lower than those of the machine.

Do not use multiple plugs

The AC power supply to the machine must comply with the following conditions;

- Maximum voltage variation: ±5%
- Maximum frequency variation: ±1% on a continuous basis, ± 2% over short periods

ATTENTION: the electrical installation must comply (for design, creation and maintenance) with the legal and standard requirements in the country where used.

- Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate and the label on the power cable.
- The machine's electrical power supply must be protected against voltage surges (short-circuits and excess voltages) by using fuses or thermal relays of the appropriate gauge relative to the place of installation and machine specifications - see the specifications shown in column F of figure 2.3a

ATTENTION: Concerning protection against indirect contact (depending on the type of power supply provided and connection of the exposed conductive parts to the equipotential protection circuit), refer to point 6.3.3 of EN 60204-1 (IEC 60204-1) with the use of protection devices for automatic shut-off of power in the event of an insulation fault with a TN or TT system, or, for the IT system, with the use of a permanent insulation or differentials controller for automatic shut-off. The requirements of IEC 60364-4-41, 413.1 must apply for this protection.

For example: in a TT system, a differential circuit breaker must be installed upline of the power supply, with a suitable power cut-off (e.g.: 30 mA) on the earthing installation for the place where it is planned to install the machine.

ATTENTION: Failure to comply with these instructions means the customer runs the risk of machine failure and/or accidents due to direct or indirect contacts.

• The machine is connected to a single phase supply by means of a moulded 2 pin + earth plug 10/16A rating.
• Before connecting the machine to the electrical power supply, check that the voltage of the electrical system is the same as that marked on the rating plate and the label on the power cable.
• The machine must be protected by a differential circuit breaker and a 16 A fuse.

The machine must be earthed

- **Motor characteristics :**
  - A Number of phases (1 single phase)
  - B Nominal voltage (Volts)
  - C Frequency (Hertz)
  - D Nominal power (Watts)
  - E Nominal current (Amperes)
  - F Size of fuse for protecting the electrical line (Amperes)
  - G Indicative electrical consumption (Kwh)

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.

Use, safety

ATTENTION !!

Machine storage: -25°C to +50°C

Ambient temperature during operation: +4°C to +40°C

Clean the machine properly prior to its first use

This machine is for professional use and must be used by staff trained to use, clean and maintain it, in terms or reliability and safety.

Use the machine in adequately lit premises (See applicable technical standard for the country of use. In Europe, refer to standard EN 12464-1)

When handling the machine, always check that the parts taken hold of are not mobile elements: risk of dropping and injury to the lower limbs.

Uncontrolled closure of the lid or ram press involves a risk of crushing the fingers.

Never put a hand in the ejection area while the machine is in operation; risk of injury. It is strictly forbidden to put the safety systems out of action or modify them: Risk of permanent injury!!!!

Check that the safety devices operate correctly each time before using (see paragraph on «safety system adjustments»).

Never put a hand, a hard or frozen object in the appliance

For health and safety reasons, always use a washable or disposable strong head covering that covers the hair completely.

ATTENTION: All operations, whether using, cleaning or maintenance, present risks of cuts; never force and always keep hands a reasonable distance from cutting edges.

Always use appropriate protective equipment when carrying out these operations.

The machine is not designed for use in explosive atmospheres.

3.1 USER SAFETY IS ENSURED BY :

- The braked stoppage of the motor when the feed arm is opened so that there is no risk when loading.
- The motor not starting if the hopper assembly is missing.
- The size of the small feed hopper for long vegetables
- The absence of risk of access via the discharge chute due to the design of the ejector and the discs.
- Respecting the instructions of this manual for the use, cleaning and maintenance of the machine.

RESIDUAL RISKS

The machine presents the following residual risks;

• If a hand is placed in the area where the products are discharged, it may be crushed or trapped by the rotating parts of the machine.

3.2 SET OF DISCS

Basic discs supplied with the machine: TD2 - TD3 - RD2 - ED2

• **TD slicing discs** : straight cuts from 2 to 7 mm.

• **WD slicing discs** : crinkle cuts of 2 mm.

- Vegetables : potatoes, carrots, aubergines, beetroot, celery, red and white cabbages, mushrooms, cucumbers, courgettes, chicory, fennel, onions, leeks, radishes, etc
- Fruits : almonds, bananas, lemons, oranges, apples, etc.

• **RD Grating discs** : grating from dia. 2 to dia. 7 mm

- Vegetables : carrots, grated celery, beetroots, horseradishes, etc.
- Other : gruyere, mozzarella, walnuts, almonds, breadcrumbs, chocolate, etc.

• **ED shredding discs** : for shredding

- Thin 2 x 2 mm : doorstep potatoes, celery, carrots.
- Medium 3 x 3 mm : matchstick potatoes, carrots, etc.

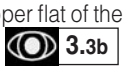
3.3 USE OF THE FRESH CUT EQUIPMENT

• The Mini Green is supplied with its feed hopper assembly and ejector already fitted.

- Turn the hopper assembly in a clockwise direction ↻ to loosen from the motor base and remove the ejector.

Before use, always check the cleanliness of the cutting chamber, the drive spindle, the ejector and the disc.
To equip the machine, fit :

• The ejector onto the lower flat of the drive spindle and check that it is correctly seated.

• The chosen disc (see set of discs § 3.2) on the upper flat of the drive spindle and check that it is correctly seated. 

• The hopper assembly by positioning it above the motor base, with the locks opposite the slots and the handle of the feed arm on the same side as the electrical controls, then lower it down as far as it will go.

- Turn it anticlockwise ↺ to lock it up against its stop. The external profile should match that of the body.
- Check that the lever can be moved easily.

• To dismantle, follow the instructions in reverse order.

Tip : to remove the ejector easily, put your thumb in the middle and fingers below on the discharge side.

3.4 CHOICE AND FUNCTIONS OF THE FEED HOPPERS

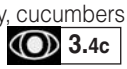
1) The large feed hopper with the feed arm.

A Slicing **B** Shredding **C** Grating

- Passage for large sized products (130 x 60 mm maximum).

• Manual loading is carried out by inserting the products one at a time or in handfuls into the large hopper, taking care to position them correctly in order to avoid wastage. Pack fragile products (tomatoes, citrus fruits) against the side.

2) The small feed hopper with removable feed pusher

• For slicing long products (carrots, chicory, cucumbers, leeks, etc.), the opening is dia. 52 mm maximum. 

• To slice, always insert long products tip first.

• Manual loading is carried out by inserting the products vertically into the small hopper one at a time or in handfuls.

• Tips for avoiding :

- angled and irregular cuts: place thin products in ''head first''
- blockages, cut off the ends of the vegetables.

3.5 USE OF THE LARGE FEED HOPPER AND THE FEED ARM

Mini Green will only operate if the hopper assembly is correctly locked onto the motor base, otherwise the safety device is engaged and the machine will not start (see § 3.1).

- Leave the feed pusher inside of the small feed hopper to prevent the products from coming back out.
- Press the START button.
- Lift up the feed arm with one hand.

- As soon as the feed arm is clear of the large feed hopper, the motor stops immediately, thus allowing the products to be changed in complete safety.

- When the feed arm is lowered, the motor will start up again automatically.
- Using the feed arm, insert the products into the feed hopper until it reaches its lower stop.
- Raise the feed arm and begin a new cycle.
- When the work has been completed, press the red STOP button.

Note : The force applied to the feed arm depends on :
- the product being used (soft product = less force)
- the cutter chosen (a grater requires more effort than a slicing disc).

3.6 USE OF THE SMALL FEED HOPPER AND THE FEED PUSHER 3.6

- Leave the feed arm in its lower position.
- Press the START button to start operation.
- Raise the feed pusher and insert the products with the other.
- Push the products using the feed pusher and start a new cycle.
- When the work has been completed, press the STOP button.

Never insert your hand or a hard object in the feed hopper when the machine is in operation

Cleaning, hygiene and storage

ATTENTION !!

Before dismantling any part, disconnect the appliance from the power supply.

Before using any cleaning product, be sure to read the instruction and safety instructions accompanying the product and use appropriate protective equipment.

Do not clean the machine with a pressure cleaner

4.1 IN BETWEEN USE

- Remove the removable elements (hopper assembly, pusher, disc, ejector of the fresh cut equipment), wash in hot water, rinse and dry.
- Clean the cutting chamber using a clean, damp sponge.

4.2 AFTER USE

- Refer to § 4.1.
- Clean the removable parts in hot water and detergent - degreaser - disinfectant compatible with the equipment.
- Rinse in clean water and leave to dry.
- Clean the cutting chamber using a damp sponge and a detergent - disinfectant then rinse.

Note : Do not clean the plastic parts in a dishwasher
- Check that the cleaning products used are compatible with the materials of the elements (plastic, stainless steel).
- Do not use abrasive detergents which scratch the surfaces, or chlorine based products which can cause the plastic to crack .

4.3 STORAGE 4.3

- After cleaning, carefully store all of the cutting equipment in the storage cupboard fixed to the wall.

Fault finding

5.1 THE MACHINE WILL NOT START, CHECK THAT :

- The machine is plugged in,
- The electrical power supply to the socket is correct,
- The "fresh cut" equipment is locked in the correct position,
- The feed arm is in the feed hopper.

5.2 ABNORMAL NOISES :

- Stop the machine.
- Check that the rotating parts are fitted correctly (disc, ejector).
- Dismantle, clean if necessary and refit.

5.3 WORK QUALITY

- Before carrying out any work, stop the machine.

If the products have not been cleared properly, check that :

- The ejector is fitted correctly,
- The products in the receiving bowl are not blocking the outlet,
- there is not an accumulation of products in the cutting chamber.

If the quality of the cut is not satisfactory, check :

- The direction of rotation (anticlockwise viewed from above)
- The choice of disc used (see § 3.2)
- The condition of the cutting equipment.
- The choice of the feed hopper.
- The way that the products are in the feed hopper (see § 3.4)

If the problem persists, contact the service department of your local dealer.

ATTENTION !!

Before dismantling any part, disconnect the appliance from the power supply.
Maintenance may only be carried out by a qualified, trained and authorised person

6.1 ADJUSTMENT OF THE SAFETY DEVICES

• Check that the safety devices are operating correctly on a regular basis. The motor should stop within less than 2 seconds :

6.1

- when the feed arm is lifted, the gap F should be 30 mm maximum from the edge of the feed hopper.
- when the hopper assembly is unlocked.

• If either of the two safety devices does not work :

- Do not use the machine.
- Have it adjusted by the service department of your local dealer.

6.2 ELECTRICAL COMPONENTS

6.2 See electrical diagram at back of manual.

• Access to electrical components.

- Unplug the machine.

Residual voltage at the capacitor terminals.

• The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).

• Identification of the colours of the wires.

- Power circuit : black
- Control circuit : red
- Motor : (G) Orange- (F) black- (A) red- (E) blue- (H) Violet
- Phase : L
- Neutral : N
- Earth : B/C green-yellow.

- Control cable : (J) Brown- (I) grey - (K) pink- (E) blue - (D) white

• Identification of the components.

O	:	Stop button
I	:	Start button
S1	:	Feed hopper assembly safety device
S5	:	Feed arm safety device
B	:	Terminal block
M	:	Single phase motor
KI	:	Start-up relay
CP	:	Permanent condenser
CD/F	:	Start-up - braking condenser
CPu	:	Power board

6.3 ADDRESS FOR SERVICE REQUIREMENTS

• We advise you to contact the dealer who sold you the machine.

For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

• The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp

Date of purchase : .....

Conformity regulations

The machine has been designed and manufactured in conformity with :

- The machine directive 2006/42 EEC,
- The directive CEM 2004/108EEC.
- 2006/95/EEC: Low Voltage Directive
- 2002/95/EC: Equipment recycling directive

2002/96/CEE « WEEE »

The symbol « » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE"Waste"

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE"Packaging and packaging waste"

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- **To the European standards :**

  EN 60 204-1-2006 electrical equipment of machines,

  EN 1678-1998 vegetable cutters, integrated safety devices.

This conformity is certified by :

- The CE conformity mark, attached to the machine,
- The corresponding CE declaration of conformity, associated with the warranty,
- This instruction manual, which must be given to the operator.

Acoustic characteristics :

- The acoustic pressure level measured in conformity with the EN ISO 3743.1-EN ISO 3744 = 71 dBA.

Protection indices as per the EN 60529-2000 standard :

- IP55 electrical controls
- IP34 overall machine

Integrated safety measures:

- The machine has been designed and manufactured in compliance with the regulations and standards stated above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks.

Food hygiene:

The machine is made from materials that conform to the following regulations and standards:

- Directive 1935/2004/CEE: materials and objects in contact with foodstuffs,
- Standards EN 601-2004: cast aluminium alloys in contact with foodstuffs.
- Directive EN 1672-2 : Prescriptions relating to hygiene

The surfaces of the food processing area are smooth and easy to clean. Use detergents that are approved for food hygiene and observe the instructions for their use.